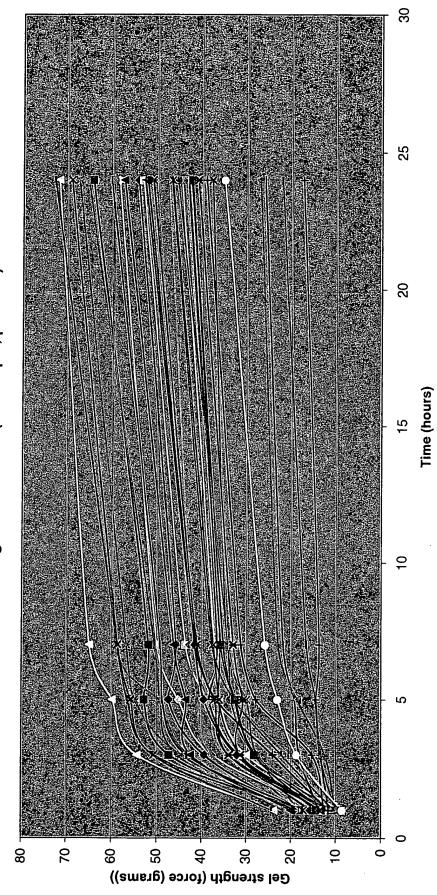
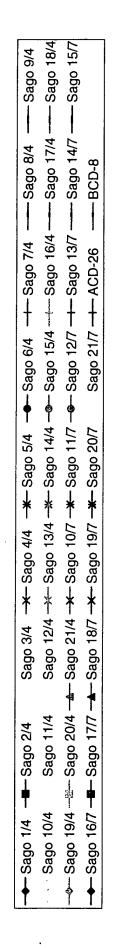
REPLACEMENT SHEET 1/7

Figure 1 Gel Strength Evaluations (Lemon pie, pH = 3.1)

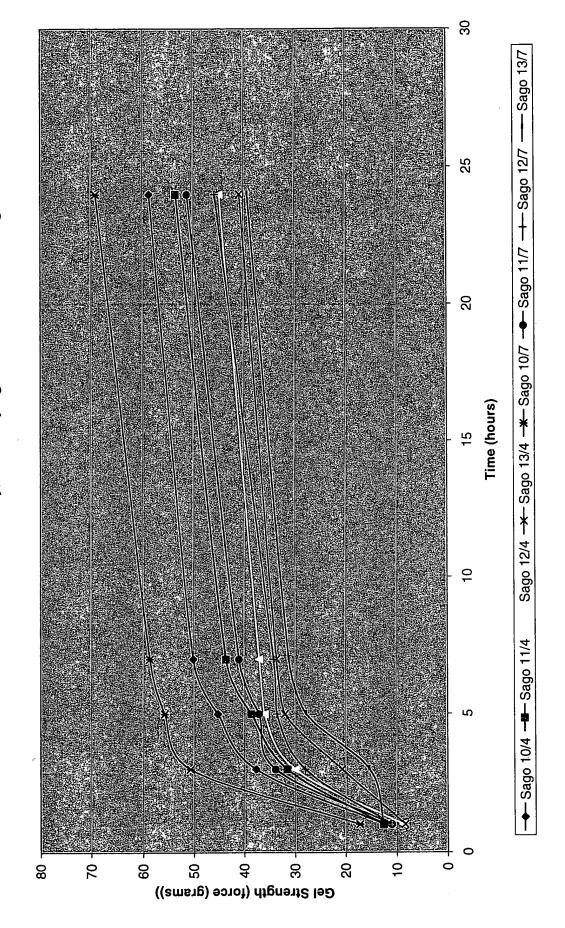




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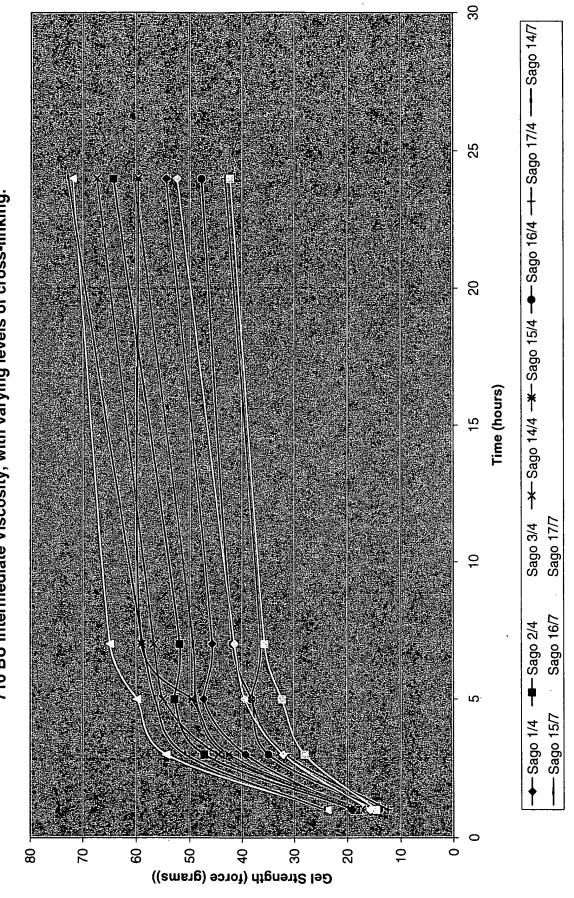
2/7

Figure 2
Gel Strength Analysis
825 BU Intermediate Viscosity, with varying levels of cross-linking.



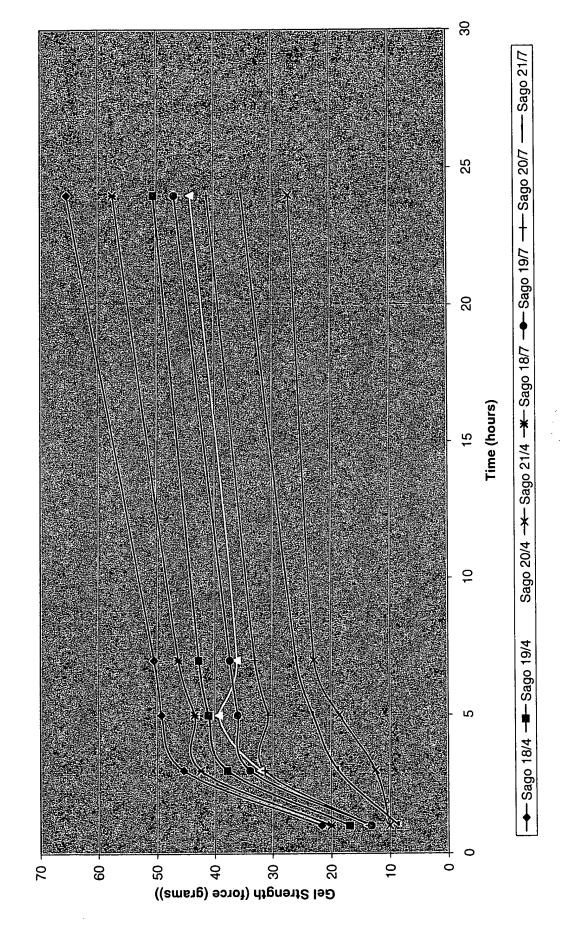
REPLACEMENT SHEET 3/7

Figure 3 - Gel Strength Analysis 710 BU Intermediate Viscosity, with varying levels of cross-linking.



4/7

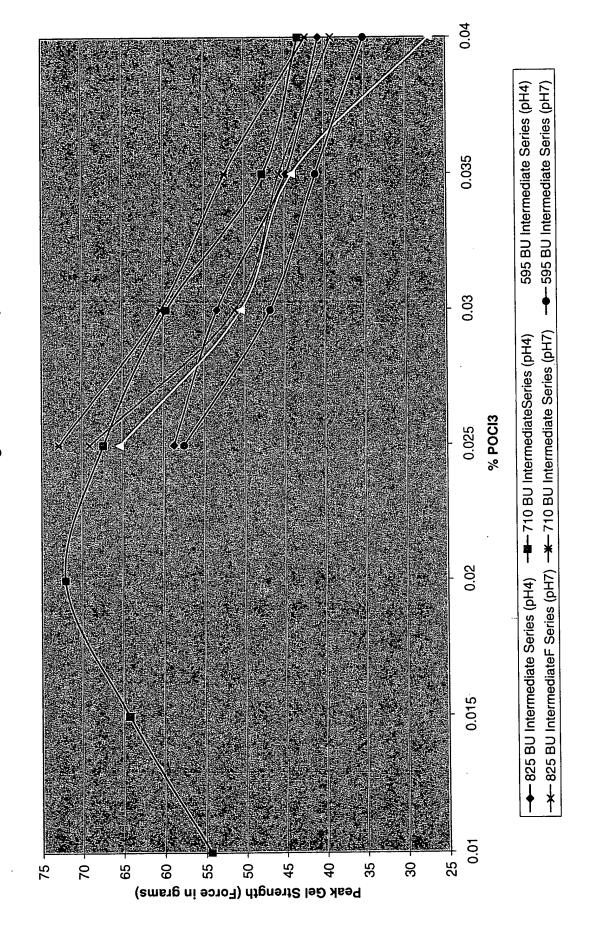
Figure 4
Gel Strength Analysis
595 BU Intermediate Viscosity, with varying levels of cross-linking



REPLACEMENT SHEET

2/1

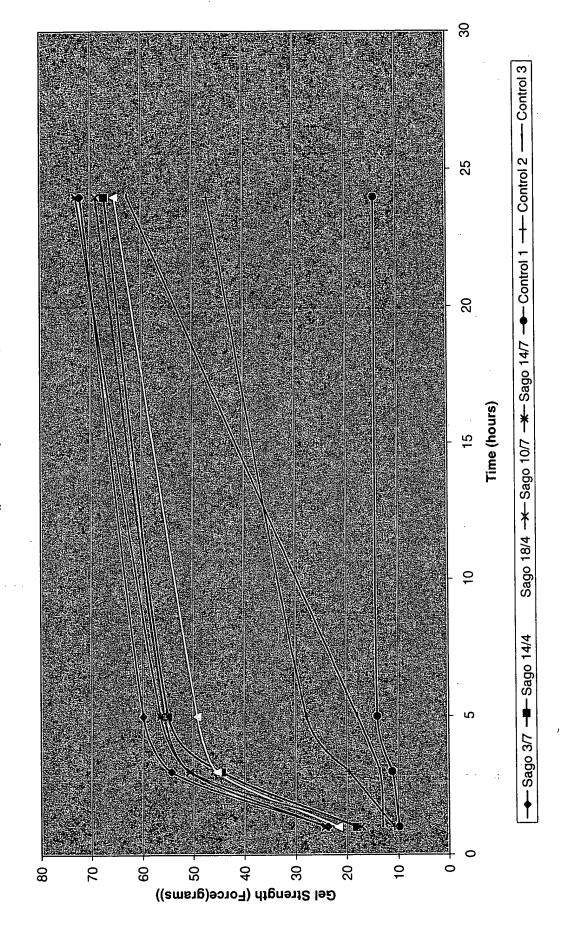
Figure 5
Effect of Cross-linking on Peak Viscosity



*L*/9

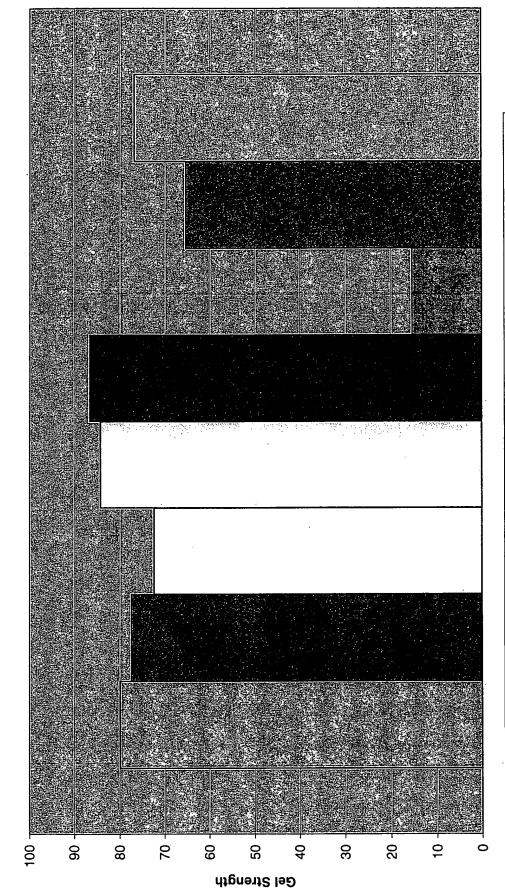
Figure 6

Top Five Performing Samples vs Controls
Acid Conditions (pH = 3.1) Room Temperature



1/1

Note: Sago samples are taken after 7 hours. Controls are taken after 24. Top Five Sago Samples vs Controls (Refigerated) Figure 7



図Sago 3/7 ■Sago 14/4 □Sago 18/4 □Sago 10/7 ■Sago 14/7 図Control 1 図Control 2 図Control 3